

SHRIMATHI DEVKUNVAR NANALAL BHATT VAISHNAV COLLEGE FOR WOMEN  
(AUTONOMOUS)

(Affiliated to the University of Madras and Re-accredited with 'A+' Grade by NAAC)  
Chromepet, Chennai — 600 044.

M.Sc.((FSND) - END SEMESTER EXAMINATIONS APRIL - 2023

SEMESTER - IV

**20PNDET4005 - Food Safety and Quality Control**

Total Duration : 2 Hrs. 30 Mins.

Total Marks : 60

### **Section B**

Answer any **SIX** questions ( $6 \times 5 = 30$  Marks)

1. Explain the need and importance of food safety in food industries.
2. Describe the nutrition labelling regulations in detail.
3. Classify pests and explain the ways of preventing pest control.
4. Outline the structure of Food Safety Management System (FSMS).
5. Interpret the risk assessment and risk analysis methods.
6. Discuss the duties and responsibilities of a food quality controller.
7. Explicate the need and importance of food laws and standards.
8. Appraise the ISO standards for food quality and safety.

### **Section C**

I - Answer any **TWO** questions ( $2 \times 10 = 20$  Marks)

9. Elucidate food adulterants and methods of evaluation of food adulterants and toxic constituents.
10. Infer the importance of personal hygiene of food handlers.
11. Define HACCP, give its principles and uses.
12. Describe the needs and importance of Quality Control Programmes in detail.

II - Compulsory question ( $1 \times 10 = 10$  Marks)

13. Explain the FSSAI regulations and international organization standards in detail.

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